

Inventory Management Commissaries & Locations

Forecast, Optimize, Reduce Costs



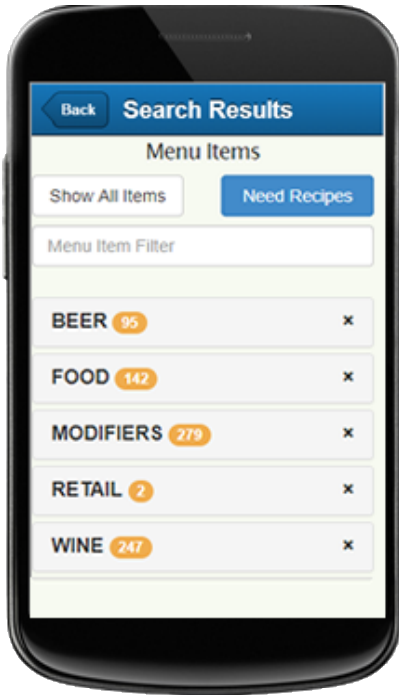
Save Money, Save Time Inventory Management Simplified

Reduce cash tied up in inventory by optimizing food costs.

Predictive inventory forecasts with built in audits which provide detailed tracking of every product

Instantly controls all inventory item pricing by monitoring customized thresholds

Recipe Management integrates food costs with recipes, production methods, portion size, products, and substitutes to centralize recipe



"You just showed me what I spent 20 years trying to build and you are delivering it at a fraction of what I have spent (trying)."

-CFO, top-five QSR chain



Optimize Inventory Levels to Reduce Costs

Lower food cost with real time measurement of inventory turns. Reduce cash tied up in inventory by optimizing food costs. Lower inventory equals less waste, less spoilage, less theft, lower food costs and higher profits.

Manage Multiple Storage Locations

Simplify the management of multiple storage locations with consolidated tracking from procurement to consumption. Inventory can be viewed by company, store, and product across all storage locations.

On Hand Inventory Across Locations

On Hand Inventory

Components

Filter: Location: Wired Wine Bar North Storage: All

Category: Beer Company: Wired Wine Bar North Vendor: All

Search Components Reset

Per Page: 20 1

Item Description	Location	Category	Count Date	Last Count	Unit	Adjustments	Transfer	Sales	Received	On Order	On Hand	Re-Order
Sun Bru Beer	Wired Wine Bar North	Beer	2019-03-25	53	Unit	0		34.65	0	0	18.35	71.65

Forecast Restaurant Inventory

Accurately predict inventory demand with real-time tracking of inventory from ordering to depletion with historical data leveraged to generate predictive inventory forecasts. Built in audits provide detailed tracking of every product from procurement to consumption, including advanced tracking of waste at each restaurant.

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Automate Actual vs. Theoretical Food Costing

Save 2% - 5% on food costs with actual vs. theoretical Food costing. Compare actual paid food costs to what those costs should have been. Identify differences by store to improve food cost control from breakage, shrinkage, and waste. Compare and identify stores with the highest differences to simplify cost management.

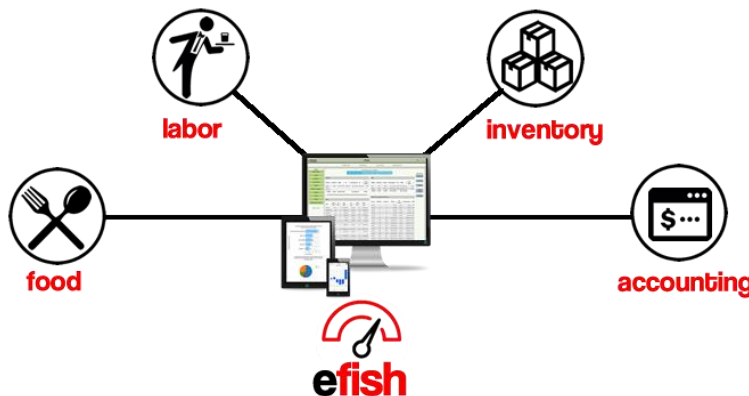


Create Model Recipes

Our intelligent simplified recipe modeling empowers culinary, marketing, and procurement teams with a recipe control tower to analyze the impact of ingredient costs, profit margins, and current costs to produce a recipe by location.

Optimize Menu Profits

Maximize menu profitability by analyzing customer demand, percentage of sales contributions, costs, and profit margins. Easily identify the most (and least) profitable items and make the right adjustments to your menu.



Simplify Invoice Reconciliation

Electronically integrate with electronic vendors as well as local vendors to import invoices and expedite invoice reconciliation. Reduce the cost of processing invoices while improving accuracy. Expedite reconciliation, and reduce administrative overhead. Manage quantity and price discrepancies with configurable preferences. Managers save time and increase data integrity with exception only invoice processing.

Integrate with Multiple Solutions



Technical Requirements

100% Web Based
Any mobile device support
SAAS or On-Premise
Zero IT, Zero Hardware, Zero Headache.

About eFish

Every restaurant, every POS, every vendor, every accounting system, all in one place. Easy to see the latest on food, labor, inventory and accounting. Reduce Food and Labor costs by 9% or more.

